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The Spice Rack

INDIAN KITCHEN

Namaste, Kem Cho, Sat Sri Akal & Welcome

Enjoy your journey to India through The Spice Rack. The team at The Spice Rack will genuinely cater to your taste buds the Authentic Indian way. Our team of Chef's work hard in bringing the quality Indian food to your plate by cooking each dish in special masala as per your order. The finest of the ingredients are used to leave an embarking spell on your taste buds. The Spice Rack will definitely bring back the impressions from India that you may have somehow lost in transit.

Stay assured as we use the finest quality Halal meats specifically cut for our preparations. Our Team of experienced Chefs will serve your favourite dishes from all over India including the most delicious and mouth watering Indo Chinese.

While we indulge in making your visit to The Spice Rack a mesmerizing one please feel free to order yourself the special glass of Wine or Beer from our exhaustive Drink Menu. Sit back , relax and enjoy your quality time at The Spice Rack.while listening to some all time favourite Bolliwood music. We promise to cook your food the Indian way and embark this food journey of yours with punch of flavors in every bite.

Once again have a good time and Happy Dinning.

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ENTRÉE'S

Samosa (2 per serve)
Pastry filled with Spicy potatoes & green pea's masala — $ 6

Veg. Pakora
Seasonal vegetables smothered in batter & deep fried — $ 6

Fresh Onion Bhaji
Sliced onions dipped in batter and deep fried — $ 8

Panner Tikka
Tandoor grilled Paneer with Onions and Capsicum — $14

Paneer Koliwada
Cubed Paneer marinated in specially spiced sauce — $14

Hariyali Paneer
Our best selling Paneer Dish with Green Marination — $14

Chicken Drumstick (4 per serve)
Marinated Chicken thighs, spiced & cooked in tandoor — $14

Chicken Tikka
Boneless Chicken pieces cooked in tandoor — $14

Pahadi Chicken
Signature Dish with chefs receipe in thick fresh green sauce — $14

Lasooni Kebab
Chicken Marinated in Garlic Sauce served on a Sizzling Plate — $14

Sheek Kebab
Lamb mince rolls on skewers roasted in tandoor — $14

Amritsari Fish Tikka
Herbs & spices marinated Fish on Sizzling Plate — $16

Tandoori Jingha
Yoghurt, herbs & spices marinated Prawns cooked in tandoor — $18

ACCOMPANIMENTS

Masala Papad Platter 2pcs — $5

Raita/Pickles — $3
Mint Chutney/Mango Chutney/Tomato Chutney

Diced Onions — $4

Green Salad — $6

UK Style Popadum Platter — $8
4 Popadum served with Mint , Mango & Tomato Chutney

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MOUTH WATERING PLATTERS

Vegetarian Platter $16
Platter served with Samosa, Onion Bhaji, Fresh Pakoras, Paneer Tikka

Entrée Platter $18
Platter served with Samosa, Onion Bhaji, Chicken Tikka and Sheek Kebab

Tandoori Chicken Platter $20
Platter served with Chicken Tikka, Chicken Pakoras, Lasooni Tikka, Chicken drumstick

Sizzling Sizzler $24
Hot plate served with Chicken tikka, Chicken drumstick, Sheek Kebab, Prawns & Fish Tikka

Tandoori Chicken Sizzler
Chicken marinated in yoghurt & spices - Half $13 Whole $23

INDO CHINESE - The Spice Rack Special

(Stay assured your tastebuds will ask for more)

Chilli Potato Veg			$15
Haka Noodles Veg			$15
Shezwan Noodles Veg			$15
Manchurian Veg			$15
Chilly Paneer Veg			$15
Singaporian Noodles	Veg $15	Chicken	$17
Chilly Chicken			$17
Chicken 65			$17
Chilly Prawns			$20
Chicken Pan Fried Rice			$19

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CHEF'S SPECIALS & SEAFOOD

All mains served with Finest Basmati Rice $19.90

Chicken Dhansak Indian Style
Boiled Lentils cooked with spices in an exotic gravy

Mango Chicken
Chicken cooked with mango sauce with mango traces in a special recipe

Chicken Mirchiwala Chicken cooked in thick sauce with chillies, a must try

Chicken Khurchan
Chicken Slow cooked with scrapped tomato sauce in exotic flavours

Lamb Aachari Lamb Cooked with Indian Pickles in onion tomato gravy.

Lamb or Beef Nawabi
Sautéed onion & tomatoes and cream, garnished with almonds

Sukha Mutton
South Indian styled lamb dish with coconut, a slightly dry preparation

Balti Style
Choose from Vegetable, Chicken, Lamb, Prawns cooked with sauce in a special way

Goat Curry Chefs special receipe with bone.

Curry Fish
Fish cooked with coconut & cream with a mild blend of herbs & spices

Goan Fish Curry
Pieces of Fish cooked with tomato & onion & capsicum

Prawn Curry King Prawns cooked in a thick curry sauce

Prawn Masala King Prawns cooked with tomatoes, onions & capsicum

Prawn Saagwala Prawn cooked with spinach gravy

Prawn Jalfrazi Prawn cooked with vegetables and onion & tomato

CHEF'S SPECIAL VEG

Bagharey Baingan (Indian Style) VEG
Eggplants India Style. Classic Curry without Cream.

Bhindi Do Piyza VEG Seasonal okra cooked in light gravy with vinegered onions.

Chennai Paneer Masala VEG
Slow cooked with coconut cream, curry leaves in a blended gravy

Paneer Lababdar VEG
Tomato Cashew based thick creamy gravy. Must try dish.

Paneer Bhurji VEG
Scrambled Paneer with corriender,chillies,tomato, herbs & Spices

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MAIN COURSE

Chicken, Lamb or Beef
All mains served with Rice $17.90

Butter Chicken/Lamb/Beef
Creamy tomato gravy with cashew paste aromatic spices

Tikka Masala Chicken/Lamb/Beef
Thick & creamy Onion Tomato base cooked with capsicum

Goan Vindaloo Chicken/Lamb/ Beef
Cooked in hot spicy red chilli gravy

Punjabi Saagwala Chicken/Lamb/Beef
Cooked in spinach puree a mild blend of spices

Kashmiri Rogan Josh Chicken/Lamb/Beef
Oil(Rogan) blended Gravy, with exotic blend of herbs & spices

Madras Chicken/Lamb/Beef
Cooked with coconut cream, curry leaves in a blended gravy

Korma Chicken/Lamb/Beef
Cashew onion based gravy with cardomam and fresh cream

Moughlai Chicken/Lamb/Beef
Royal style. Gravy with cashew base, crumbled paneer & mild spices

Jalfrazi Chicken/Lamb/Beef
Red and Green Peppers, Onions, Chillies cooked in tomato & onion gravy

THE SPICE RACK BANQUET

$35
per person
(Minimum for 2 persons)

ENTRÉE'S
Samosa, Chicken Tikka, Sheek Kebab

MAIN COURSE
Butter Chicken, Chicken Saagwala
Lamb Rogan Josh, Dhal Makhani
Served with Garlic Naan, Rice, Poppdum & Pickles

THE SPICE RACK VEG BANQUET

$30
per person
(Minimum for 2 persons)

ENTRÉE'S
Samosa, Veg Pakora, Onion Bhaji

MAIN COURSE
Vegetable Jalfrezi, Palak Paneer,
Punjabi Cholle & Dhal Makhani
Served with Garlic Naan, Rice, Poppdum & Pickles

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VEGETARIAN DISHES

All mains Served with rice $16.90

Vegetable Korma
Seasonal vegetables cooked with cashew nut and white sauce

Pakora Kadhi
Stirred yoghurt binded in special flour with curry leaves and dumplings of seasonal veges. Our Favourite Dish.

Vegetable Jalfrezi
Chunky fresh vegetables in a blended tomato onion sauce. Semi Dry style.

Veg. Kolhapuri
Diced cut vegetable cook with whole red chilli, very spicy.

Malai Kofta
Mashed potatoes & paneer dumplings, deep fried & cooked in a rich gravy.

Paneer Kaju
Paneer pieces cooked with butter gravy & garnished with dry nuts

Paneer Tikka Masala (Indian Style)
Thick base gravy cooked with onions & capsicum. All time Favourite

Palak Paneer
Spinach & Cottage cheeses cooked in a mild gravy

Paneer Kadhai
Cross cut vegs in whole ground masala with paneer. All time Favourite.

Aloo Mutter (Vegan)
Potatoes & Peas cooked in mild sauce with home ground spices.

Bombay Aloo (Vegan)
Potatoes tossed with cumin seeds and cooked in creamy sauce

Punjabi Cholle (Vegan)
Chickpeas cooked in Tomato and Onion sauce with special spices

VEGETARIAN Daal Dishes

All mains Served with rice $15

Daal Panchratna....(Punch of Protein)
5 different types of lentils cooked to perfection. Chefs secret receipe.

Daal Makhani
Lentils cooked over night and finalised in a thick and rich sauce.

Tarka Daal
Yellow split lentils with tomato cooked in Ginger, Garlic & Spices

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BREADS FROM TANDOOR

Tandoori Butter Roti whole meal bread	$3
Tandoori Butter Naan	$3
Garlic Naan	$4
Chilli Naan Hot	$4
Keema Naan Lamb mince	$5
Cheese Naan Cottage cheese with mashed potatoes	$5
Peshwari Naan Cooked with mixed nuts	$5
Onion Kulcha Stuffed with potatoes and onion	$5
Prantha Flaky bread	$5
Aloo Prantha Flaky bread with potatoes	$6
Cheese Prantha	$6

INDIAN BIRIYANIS (The Spice Rack Way)

Vegetable Biriyani
Seasonal veges tossed in long Aromatic Biryani rice in a special way $16

Chicken/Lamb/Beef Biriyani
Saffroned Aromatic Biryani rice in a special way $17

Prawn Biriyani
King prawns tossed in saffroned rice in a special way $18

Balti style Fried Rice
Special Receipe, your choice from Veges/ Chicken/ Lamb/ Prawns $20

RICE

Plain Boiled Rice	$3
Cumin Rice Rice fried with cumin seeds	$4
Peas Pulau Rice fried with cumin seeds and peas	$5

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Thank You

www.thespicerack.co.nz